




standuponit  
 **standuponit**

<https://standuponit.livejournal.com/>  
2011-04-16 09:24:00

**LOCATION:** in my kitchen

**MUSIC:** My AOP ringing. Dammit. There goes the three-day weekend.



([https://www.livejournal.com/away?  
to=http%3A//www.flickr.com/photos/45206927%40N06/5623907319/](https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/5623907319/)).

And there's nine more where that came from.

**TAGS:** tea eggs



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Yum.

Apples, maple  
syrup, and  
cheddar and goat

Behold the power of NOM.

I love the fact that the stand  
mixer makes deciding to throw  
together cinnamon rolls to rise

In case of emergency break  
eggs

Biscuits are best eaten fresh. And  
by "fresh," I mean, grabbed off  
the baking sheet when the oven



 [wyldingspirit](#)

[April 16 2011, 13:44:58 UTC](#)    [COLLAPSE](#)

I love marbled eggs! I seldom make them, though. Now that you've mentioned it and I have a fridge full of organic, local eggs I think I'll do that...




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[April 16 2011, 14:03:45 UTC](#)    [COLLAPSE](#)

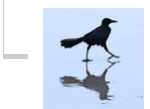
Tea eggs seem like a bit of a waste of eggs that actually have flavor...




 [barsukthom](#)

[April 16 2011, 17:16:35 UTC](#)    [COLLAPSE](#)

Balsamic vinegar pickled HB eggs are amazingly refreshing.



 [djinnthespazz](#)

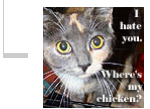
[April 16 2011, 18:09:19 UTC](#)    [COLLAPSE](#)


oh my.

 [korvarthefox](#)

[April 17 2011, 06:18:37 UTC](#)    [COLLAPSE](#)

What... what in the name of all things sacred is that?! What function did it serve in the creature it came from?



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[April 17 2011, 12:33:50 UTC](#)    [COLLAPSE](#)

It's a tea egg!



 [sarkat](#)

[April 18 2011, 06:43:50 UTC](#)    [COLLAPSE](#)

Teas hatch from them.



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[April 19 2011, 11:15:45 UTC](#)    [COLLAPSE](#)


Win!

 [jennythe\\_reader](#)

[April 18 2011, 14:10:08 UTC](#)    [COLLAPSE](#)

I bought an egg share from my CSA this year. I'm going to have more eggs than I know what to do with. I should find a recipe for these.



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[April 19 2011, 11:18:19 UTC](#)

[COLLAPSE](#)

Hard-boil eggs. Crack shells in interesting spiderweb patterns. Reboil (simmer, really) for a couple of hours in water with salt, strong tea (lapsang souchong yum), spices (I like pepper and star anise and cloves and ginger, some people just use five spice). Then stick the sludge and the eggs in the fridge overnight.

Rinse eggs, peel, and eat.

You can freeze the slime for re-use indefinitely. Just add water as needed.


 [jennythe\\_reader](#)

[April 19 2011, 13:18:33 UTC](#)

[COLLAPSE](#)

Easier than I thought! Do the resulting eggs keep well? (If you've ever had any around long enough to find out.)



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[April 19 2011, 13:25:57 UTC](#)

[COLLAPSE](#)

five minutes, tops. \*g\*

(Actually, pretty well. They're salted hard boiled eggs.)

Yum.

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